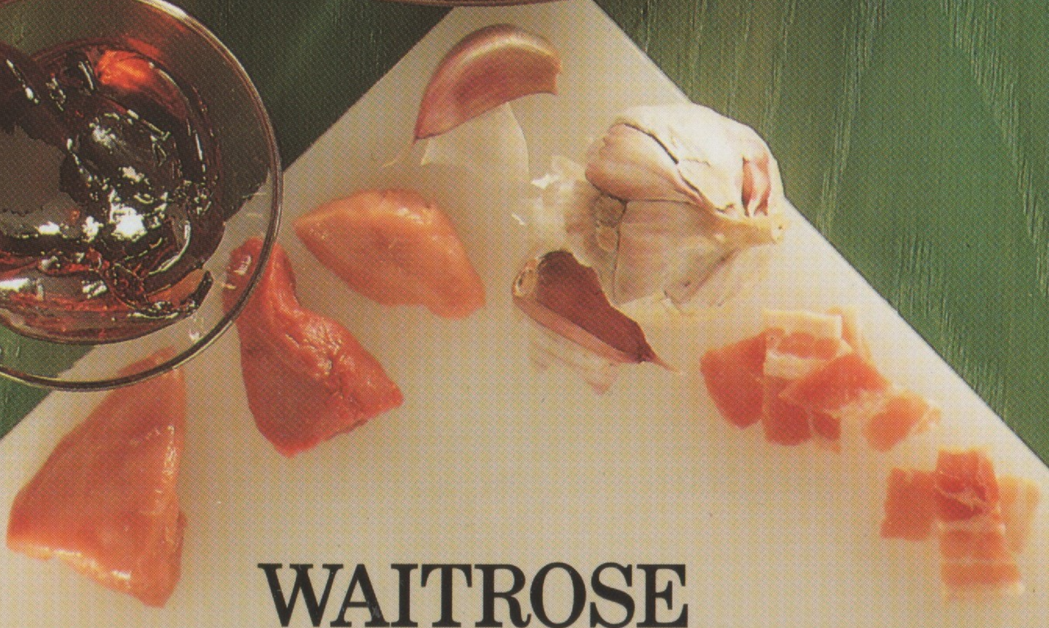
COOKING WITH GAME

Game Casserole with Rioja



WAITROSE

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GAME CASSEROLE WITH RIOJA

Preparation time: 20 minutes (plus marinating time)
Cooking time: 1 hour 10 minutes
Serves 3-4 573 kcals/33.5g fat per serving

Serve this warming game casserole in its rich wine gravy with plenty of creamy mashed potato and green vegetables. If you have any fresh redcurrants in your freezer these may be added to the casserole with the redcurrant jelly.

1 x 450g pack Game Casserole
salt and freshly ground black pepper
450ml (16fl oz) Rioja wine
1 clove garlic, crushed
15ml (1tbsp) lemon juice
60ml (4tbsp) olive oil
1 large onion, finely sliced
125g (4½oz) streaky bacon, roughly chopped
100g (3½oz) button mushrooms
30ml (2tbsp) plain flour
150ml (¼ pint) beef stock
60ml (4tbsp) Waitrose Redcurrant & Port Jelly

1. Place the game in a bowl, season and pour over the wine. Add the garlic, lemon juice and 15ml (1tbsp) olive oil, cover and leave to marinate in the refrigerator overnight.
2. Remove the game from the marinade with a slotted spoon and dry on kitchen paper, reserving the marinade.
3. Heat 15ml (1tbsp) olive oil in an ovenproof casserole and fry the game until browned. Remove from the pan and drain on kitchen paper. Add any juices from the pan to the marinade.
4. Heat the remaining oil in the casserole and fry the onion and bacon until the onion is starting to soften. Add the mushrooms and cook for 2-3 minutes.
5. Add the flour and cook for 1 minute stirring continuously. Gradually add the stock and the remaining marinade and bring to the boil, stirring until thickened.
6. Return the game to the sauce, stir well, cover and transfer to a preheated oven 200°C, 400°F, gas mark 6, for 50 minutes.
7. Remove from the oven, stir in the redcurrant jelly, and cook for a further 10 minutes. Check seasoning before serving.

GAME
MARKETING EXECUTIVE

All items subject to availability.
Some items available in larger branches only.
Waitrose Limited, Bracknell, Berkshire (11.97)